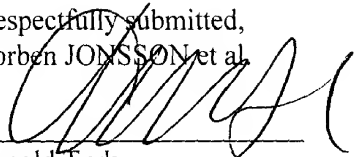


P21550.A01

Should there be any questions, the Examiner is invited to contact the undersigned at the below listed number.

Respectfully submitted,
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November 9, 2001
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APPENDIX

1. (Amended) A food composition comprising soluble solids in the range of about 50% to about 90% by weight, at least 70% by weight thereof being a sweetening system comprising sucrose and non sucrose sweeteners in a weight ratio of sucrose to non sucrose sweeteners of 0:100 to 95:5, wherein the non sucrose sweetener is of a DE (Dextrose Equivalent) of at least about 30, a carrageenan component in an amount sufficient to form a gel, and water to balance, and wherein the gelation temperature, determined as the intersection of the graphs of elastic modulus, G' , and viscous modulus, G'' , measured on a Haake Rheometer, RS 100 using settings - Gradient $1^{\circ}\text{C}/\text{min}$, 0,4640 Hz, 95°C - 65°C , $t=1800$ s, 0,50 Pa, 65°C - 35°C , $t=1800$ s, 2,50 Pa [- Stress sweep 35°C 0,10 Pa-20,00 Pa, 0,4640 Hz], of said food composition is $<95^{\circ}\text{C}$.

8. (Amended) The composition according to [any one of the claims 1 to 7] claim 1, wherein the ratio of sucrose to non sucrose sweetener is from about 10:90 to about 70:30, preferably from about 20:80 to about 30:70, particularly preferred about 1:2.

22. (Amended) The process according to [any one of the claims 20 to 21] claim 20, wherein the temperature sufficient to disperse the carrageenan in the syrup of the non sucrose sweetener is at least about 50, especially at least about 60°C .

23. (Amended) The process [of any one of the claims 20 to 22] according to claim 20, wherein one or more ingredients selected among milk solids, vitamins, minerals, food grade acids, flavourings, colourings, artificial sweeteners, preservatives and bulking agents is (are) added between steps (c) and (d).

